

# Valtea Albariño

## VALTEA



Albariño



RIAS BAIXAS



12.5% ABV



### GENERAL INFORMATION

This Albariño comes from carefully selected grapes sourced from the estate's old vines, over 25 years old, ensuring concentration and character. The must from the first pressing is fermented at low temperatures and aged on its lees for six months in stainless steel tanks, with regular bâtonnage to enhance texture and complexity. The wine remains in tank until bottling, preserving freshness, elegance, and the pure expression of the Albariño grape. Its bright and clean profile reflects both the quality of the fruit and the meticulous winemaking process.

### TASTING NOTES

Visually, the wine shows a straw-yellow colour with gold and green reflections, bright and clear. On the nose, it is clean and aromatic, with fruity notes of apricot, pineapple, and apple, complemented by subtle hints of hay and white flowers. The palate is broad and glyceric, with balanced acidity providing freshness and elegance. The finish is long and memorable. Best served at 10–12°C, it pairs beautifully with fish, shellfish, or fresh cheeses.